

Sunbeam

Oskar™ Professional

Direct drive food processor

Instruction Booklet
LC7600

Please read these instructions carefully
and retain for future reference.



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Important instructions – retain for future use.

تأكد من تفهيم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

Sunbeam are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM FOOD PROCESSOR.

- Always use extreme care when handling processing blades and cutting discs. These are extremely sharp and may cause injury if handled incorrectly. Always store processing blades and cutting discs in their respective covers or processing containers.
- Unplug from power outlet when not in use, before putting on or taking off attachments, and before cleaning.
- Do not put hot liquids into the food processor bowl or blender. Warm liquids only.
- Avoid contacting moving parts at all times.
- Place the processor bowl onto the base of the processor before fitting any attachments.
- All blades and attachments should be removed with care before cleaning.
- Do not over fill the processor.
- Do not process for longer than the time periods recommended in the operating chart.
- Always remove the blade before emptying the processor bowl of its contents.
- Do not operate for more than 4 minutes at a time when processing heavy loads. None of the recipes in this manual are considered a heavy load.

Important instructions – retain for future use.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of Your Sunbeam Oskar™ Professional

Processing cover

The processing cover activates the automatic safety system. The Oskar™ Professional will not operate unless the cover is correctly positioned on the processing bowl and locked into place.

900 watt induction motor

The base houses a powerful 900 watt motor, which provides great processing results every time. Ideal for high load applications during processing. It provides greater starting strength and maintains a constant speed throughout. Its reliable, long life and quiet performance is backed by a 5 year guarantee.

On / off button

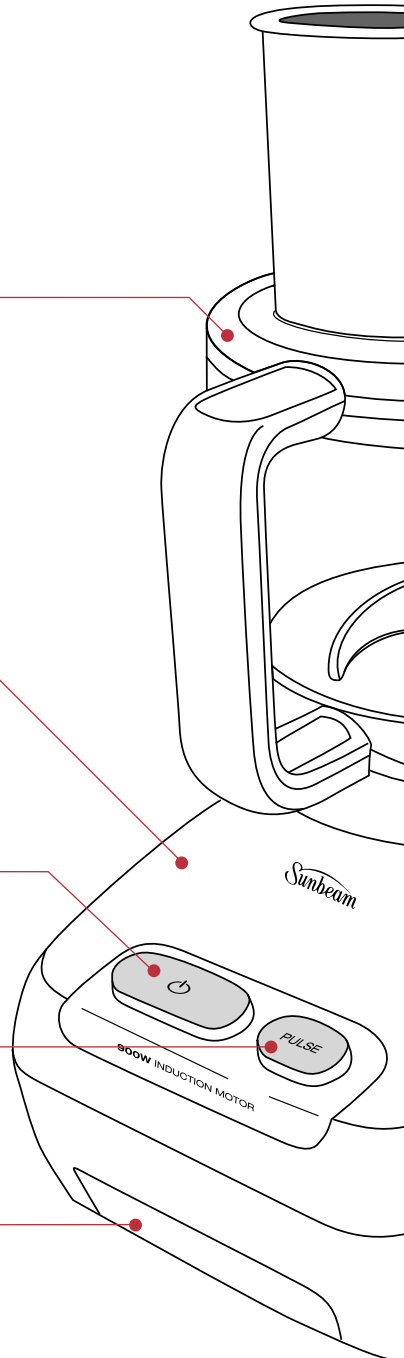
For easy use the large ON / OFF button starts and stops the operation of the food processor.

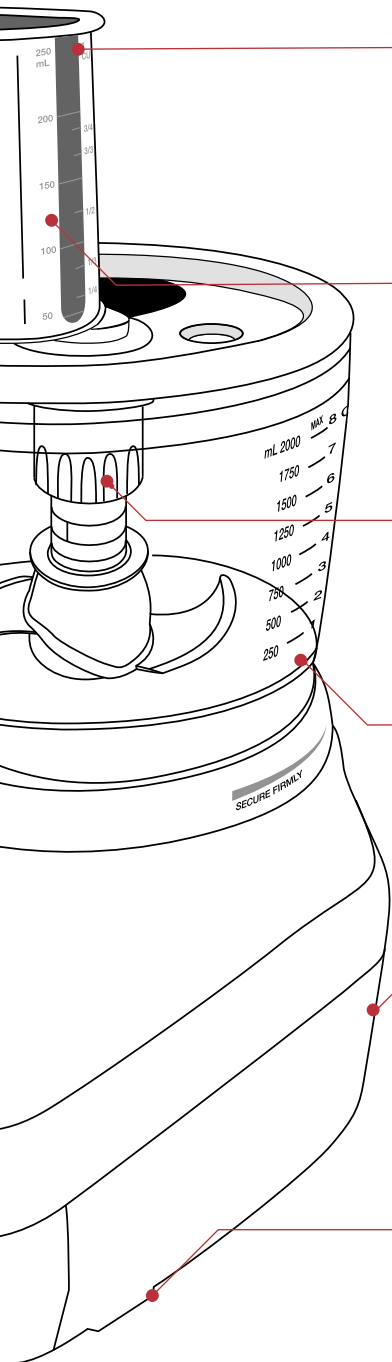
Pulse

The control panel includes a Pulse feature for optimum cutting precision during processing.

Storage drawer

Unique drawer design enables attachments to be stored conveniently within the appliance when not in use.





Food pusher

Guides food evenly down the feed tube and can also be used to close the chute while processing to prevent food from escaping through the feed tube.

Feed tube

The feed tube is used to guide ingredients down into the selected blades and allows you to add ingredients during other processing tasks.

Spindle

Drives all the food processing attachments. The spindle must be in place to operate the food processor.

Processing bowl

The water proof processing bowl achieves a large 2 litre working capacity due to the water seal around the base of the drive shaft and the lip of the lid.

Cord storage facility

For added convenience the unused cord length can easily be pushed into the base of the processor for storage.

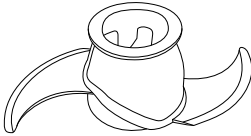
Non-slip feet

Keeps the food processor secure on the bench top during use.

Attachments for your Sunbeam Oskar™ Professional

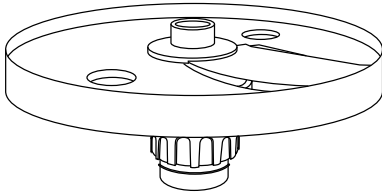
1. Processing blade

Stainless steel smooth edged processing blade is designed for cutting, kneading, whisking and emulsifying.



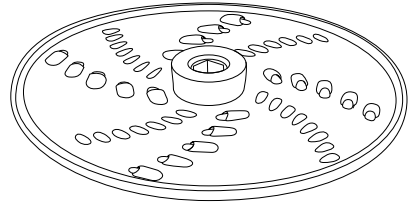
2. Variable slicing blade

The variable stainless steel slicing blade allows foods to be sliced to a variety of thicknesses, from 0mm - 7mm.



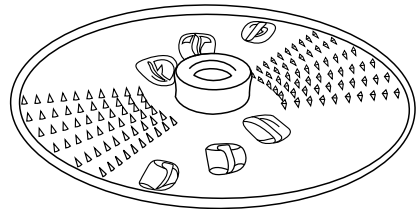
3. Reversible shredding disc - fine and coarse

Ideal control, the reversible stainless steel shredding blades allow for the choice of fine or coarse results.



4. Reversible grating and shaving disc

Unique to processing is the shaving blade. It does lovely thin flakes, great for parmesan and sweet potato crisps. The other side will achieve finely grated results, ideal for hard cheeses and chocolate.



5. Spatula

The spatula is ideal for assisting with all food processing tasks.



Using your Sunbeam Oskar™ Professional

Before using your Oskar™ Professional

- Wash the processing bowl, cover and all attachments in warm water using a mild detergent. Dry each part thoroughly before use.
- Before you assemble the food processor, ensure that the power cord is unplugged.

1. Place the motor base facing you on a dry, level surface.
2. Place the processing bowl onto the motor base, the bowl will only sit correctly on the base when the handle is positioned to the right, see figure 1.

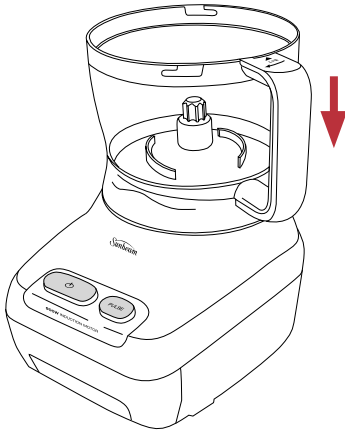


Fig 1

3. Rotate the handle clockwise to lock, as indicated by the graphics on the left side of the motorbase, see figure 2.

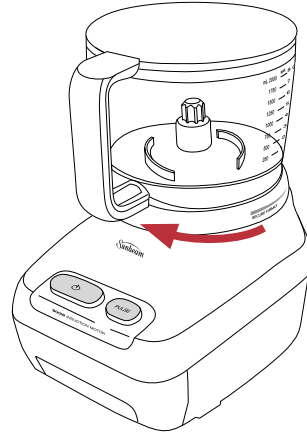


Fig 2

4. Position the lid onto the processing bowl. You will notice a solid grey arrow ▼ to the left of the holding lip on the lid, when placing the lid onto the bowl this arrow needs to align with the solid grey arrow ▲ on the handle of the bowl. To lock, turn the lid clockwise, as indicated by the graphics, on the top of the handle, see figure 3.

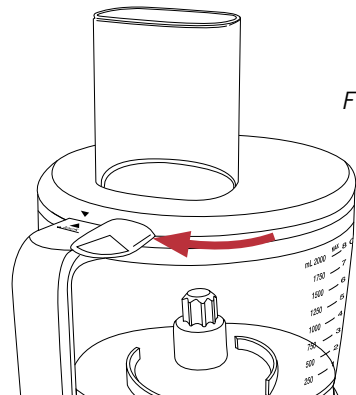


Fig 3

Using your Sunbeam Oskar™ Professional continued

Important: If the processing bowl and cover are not correctly assembled, the Oskar™ Professional will not function.

Using your Oskar™ Professional

1. Plug the power cord into a 230-240V AC power outlet and turn the power 'ON'.

2. Using the On/Off button on the control panel, press once to start processing.

The Pulse function remains on as long as the Pulse button is pressed down.

Further ingredients can also be added whilst processing by pouring through the feed tube once the food pusher has been removed.

3. After you have completed processing, press the On/Off button to stop processing.

Note: For maximum control when using your food processor, before turning on your food processor load the feed tube. Always use the food pusher for more evenly processed foods and never use your fingers.

Important: The Oskar™ Professional is fitted with a safety thermal cut-out device and will shut off in the event of overload. If this occurs, switch the appliance off and it will automatically reset when cool.

Fitting/using the tools on your Oskar™ Professional

Note: All attachments must be firmly attached to the spindle. Always adjust the attachments until you are sure that they are correctly fitted.

Placing the spindle

1. Fit the spindle onto the drive shaft, see figure 4.

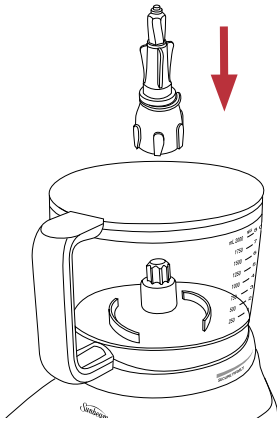


Fig 4

Warning: Use caution, as blades are sharp. Always handle the processing blade by its central plastic section.

4. Place food into the processing bowl.
5. Fit the processing cover to the processing bowl, see figure 3 and place the food pusher in the feed tube.
6. Plug the power cord into a 230-240V AC power outlet and turn the power 'ON'.
7. Start processing using the On/Off or Pulse buttons.
8. When processing is complete, remove the spindle and blade from the processing bowl before removing the processed food.

Processing Blade

1. Fit the processor bowl and spindle as detailed previously in figures 1, 2 & 4.
2. Remove the processing blade from the storage drawer.
3. Fit the processing blade over the spindle and press firmly into place, see figure 5.

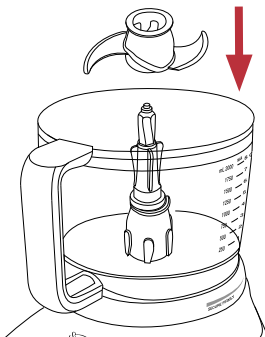


Fig 5

Reversible grating, shaving and shredding blades

1. Fit the processor bowl and spindle as detailed previously, in figures 1, 2 and 4.
2. Select the 'Reversible' disc of your choice - Shredding (fine or coarse), Grating or Shaving.
3. Fit the disc over the spindle and press firmly into place, see figure 6.

Warning: Use caution as the blades are sharp.

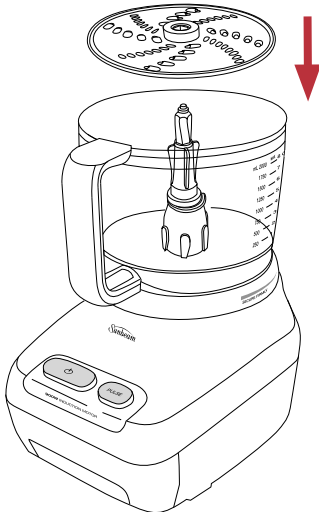


Fig 6

4. Fit the processing cover to the processing bowl as previously shown in figure 3 and place the food pusher in the feed tube.
5. Plug the power cord into a 230-240V AC power outlet and turn the power 'ON'.
6. Start processing using the On/Off button.
7. When processing is complete, remove the disc and spindle from the processing bowl before removing the processed food.

Variable slicing blades

1. Fit the processor bowl and spindle as detailed previously in figures 1, 2 and 4.
2. Fit the slicing disc over the spindle and press firmly into place, see figure 7.

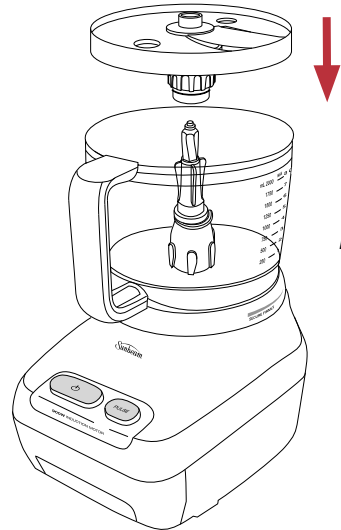


Fig 7

Warning: Use caution as the blades are sharp.

3. Fit the processing cover to the processing bowl as previously shown in figure 3 and place the food pusher in the feed tube.
4. Plug the power cord into 230-240V AC power outlet and turn the power 'ON'.
5. Start processing using the On/Off button.
6. When processing is complete, remove the disc and spindle from the processing bowl before removing the processed food.

Storing your Sunbeam Oskar™ Professional

The Sunbeam Oskar™ Professional was designed so that all attachments can be stored within the unit itself, see figure 8.

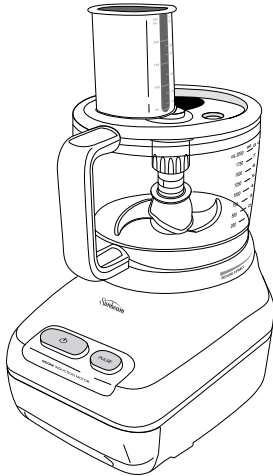


Fig 8

Storage drawer

The 'Processing blade', 'Reversible Shredding' disc, 'Reversible Grating and Shaving' disc and 'Spatula' are all stored in the storage drawer.

1. Slide out the storage drawer at the base of the food processor.
2. Place the 'Processing blade' in the storage drawer as indicated in figure 9.

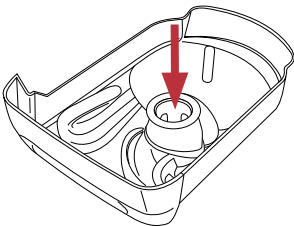


Fig 9

3. Place one of the 'Reversible discs' in storage drawer as indicated in figure 10.

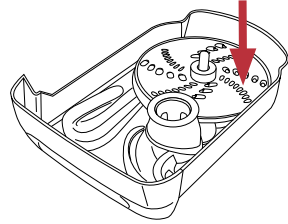


Fig 10

4. Lie spatula on top of 'Reversible Disc' in the storage drawer as indicated in figure 11.

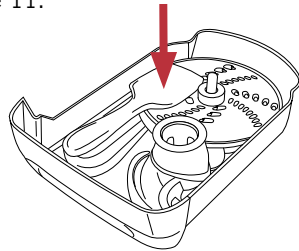


Fig 11

5. Place the remaining 'Reversible disc' in storage drawer as indicated in figure 12.

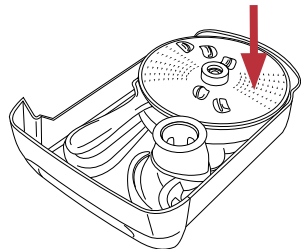


Fig 12

6. Close storage drawer, see figure 13.

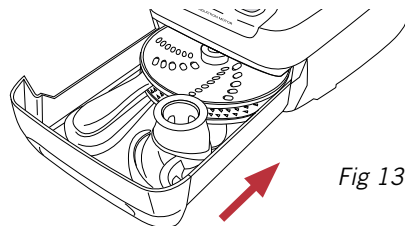


Fig 13

Storing your Sunbeam Oskar™ Professional continued

Processing bowl storage, see figure 14.

1. Place the processing bowl onto the base of the food processor.
2. Fit the spindle over the drive shaft.
3. Place the 'Variable Slicing' blade over the spindle and then fit the processing cover to the processing bowl.

Cord storage

The power cord can be stored by pushing it into the back of the motor base, see figure 15.

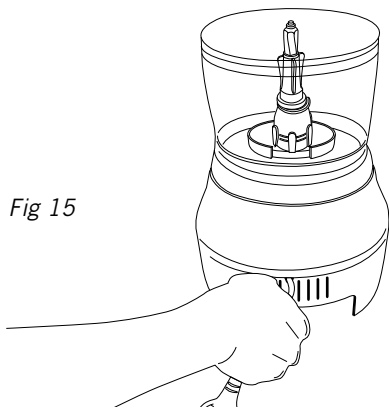


Fig 15

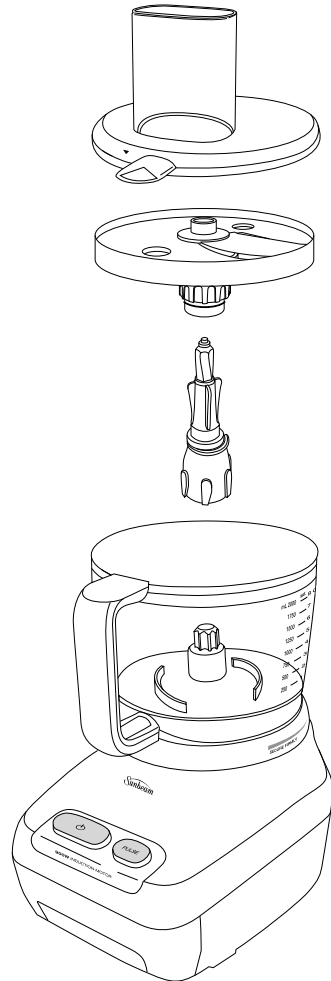


Fig 14

Handy hints for Processing

Chopping

For the best, most consistent results, you should try to process pieces of food that are approximately equal in size. When you break, cut or tear food into uniform pieces before you begin processing, the finished results will be more uniform.

More consistent processing results are achieved if the container is not overloaded.

Mincing

Pre-cut meat into cubes approximately 2cm square.

Vegetables

When processing vegetables such as onions, peel and quarter or cut large vegetables into eighths.

Mixing

The quantities that can be processed within the Processing bowl will vary with the density of the mixture.

Adding Ingredients

When various recipes require dry ingredients such as flour, add them directly into the processing bowl before processing. There is no need to sift ingredients when using your food processor. Liquid ingredients may be added while the processor is operating by pouring through the feed tube in the processor cover.

Note: When processing sauces or semi-liquid ingredients, stop the food processor and scrape down the container sides with the spatula provided.

Using the Feed Tube

The most important factor for successful slicing and shredding is the way in which the food is packed into the feed tube.

When slicing, shredding and grating

Cut all ingredients to a size that fits comfortably into the feed tube. Pack the feed tube and, while holding food steady and upright with the food pusher, press down evenly until all ingredients are sliced or shredded. The more firmly you push, the thicker the slices or shreds. Do not use excessive force or you may damage the food processor.

Note: Never use fingers to push food down the feed tube. Always use the food pusher.

For best results when slicing.

The feed tube should always be packed firmly to allow each piece of food to support the others. There will always be a small portion of food left unprocessed between the food pusher and the blade.

Preparing longer slices

Pack food items horizontally in the feed tube, see figure 16.

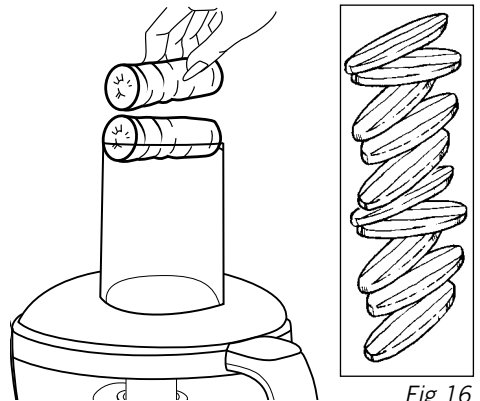


Fig 16

Handy hints for Processing continued

Preparing shorter slices

Pack the food items vertically in the feed tube, see figure 17.

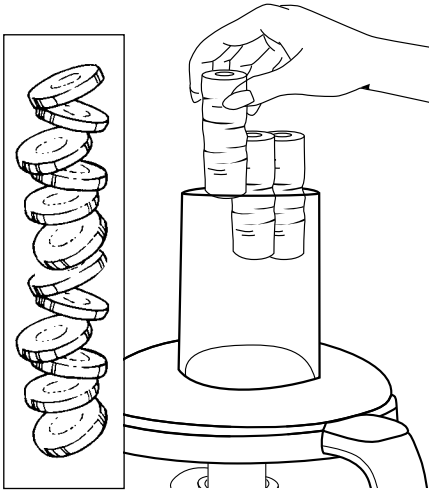


Fig 17

For best results when shredding and grating

Remember that softer foods such as cheese (cheddar, mozzarella or swiss) should be well chilled before processing. Harder foods such as parmesan or Romano cheese should be at room temperature before processing.

Note: When grating parmesan cheese do not apply a lot of pressure to the food pusher.

Disassembly

When processing is completed, remove the cover from the processing bowl first and then remove the processing bowl with the processing blade still in place.

To remove the processing bowl firstly unlock the processing cover by rotating it in a clockwise direction until the cover is unlocked.

Note: Always wait for the processing blade to stop moving completely before removing the cover.

Warning: Use extreme caution, as blades are sharp. Always handle the chopping blade by its central plastic section.

Care and cleaning

When you have finished processing, unplug the Oskar™ Professional from the power outlet.

All accessories and processor tools can be washed in hot soapy water except for the processor body. Clean the processor body by wiping with a damp cloth.

Warning: Care must be taken when handling the metal blades as these items are extremely sharp.

Note: Always unplug the Oskar™ Professional before cleaning.

Dishwasher Use

All plastic components deteriorate through the prolonged use of a dishwasher for cleaning.

However all parts of your Oskar™ Professional are tolerant to dishwasher use, excluding the processor body.

If using the dishwasher place parts only on the top rack of your dishwasher.

Recipes

Guacamole

- 2 ripe avocados, peeled, seeds removed
 - 1 clove garlic
 - 1 tablespoon lemon juice
 - dash Tabasco sauce
 - 1 jalapeno chili, sliced (optional)
 - ¼ cup fresh coriander leaves
 - 1 small red onion, quartered
 - 1 tomato, quartered
1. Using the processing bowl fitted with the **processing blade**, process the avocado, garlic, juice, Tabasco, chili and coriander leaves for 10 seconds. Add onion and tomato and process until just chopped.
 2. Transfer mixture to a bowl and refrigerate for 1 hour before serving.
- Serve with corn chips and salsa.

Hummus

- 420g can chickpeas, rinsed and drained
 - ¼ cup tahini paste
 - ¼ cup lemon juice
 - ¼ cup water
 - ¼ cup olive oil
 - 1 clove garlic, crushed
 - ½ teaspoon ground cumin
 - ½ teaspoon salt
1. Using the processing bowl fitted with the **processing blade**, process all ingredients until smooth.
 2. Transfer mixture into a bowl and refrigerate for 1-2 hours before serving.

Serving suggestions: Serve hummus with toasted pita crisps; simply cut pita bread into triangles, brush with olive oil and season with a little salt and cumin seeds. Bake in oven at 200 °C for about 5 minutes or until crisp.

Baba Ghanoush

- 2 large eggplants
 - 3 cloves garlic
 - 2 tablespoons tahini
 - ¼ cup lemon juice
 - ¼ teaspoon sweet paprika
 - sea salt and freshly ground black pepper
1. Pierce eggplants all over with a fork. Cook eggplants under a griller until the skin blackens and the flesh is soft. Allow eggplants to cool for 20 minutes before removing skin. Then drain for 10 minutes.
 2. Using the processing bowl fitted with the **processing blade**, process all ingredients until smooth.
 3. Transfer mixture into a bowl and refrigerate for 1-2 hours before serving.

Herbed Mushroom Pate

- 300g mushrooms
 - 1 onion, quartered
 - 50g butter or margarine
 - 200g cream cheese, cubed
 - 1 tablespoon freshly chopped chives
 - salt and freshly ground black pepper to taste
1. Using the processing bowl fitted with the **variable slicing blade**, feed the mushrooms into the feed tube a few at a time and using the food pusher slice the mushrooms, remove.
 2. Using the processing bowl fitted with the **processing blade**, process onions until just chopped.

Recipes continued

3. Heat butter in a frying pan over a medium heat. Cook onion and mushrooms until soft, cool.
4. Using the processing bowl fitted with the **processing blade**, place mushroom mixture into processor bowl with remaining ingredients and process until smooth.
5. Pour into serving bowl and refrigerate for at least 2 hours before serving.

Serve with Melba toasts.

Sweet Potato Crisps

These yummy treats are great for eating alone at a barbecue or serving on top of grilled fish with a creamy mayonnaise.

1 large sweet potato

oil for deep frying

sea salt and freshly ground black pepper

1. Peel the sweet potato and cut into large pieces just small enough to fit into the feed shoot. The smaller the sweet potato is cut, the shorter the shavings will be.
2. Using the processing bowl fitted with the **shaving disk**, slice the sweet potato using the food pusher.
3. Place the sweet potato shavings onto absorbent paper and gently press out any excess liquid.
4. Heat oil in a deep fryer or wok and cook the sweet potato in batches until crisp (this will not take very long).
5. Remove from oil quickly and drain on absorbent paper. Season with salt and pepper.

Whole Egg Mayonnaise

2 eggs

2 tablespoons lemon juice

1 tablespoon Dijon mustard

pinch sea salt

2 cups vegetable or light olive oil

1. Using the processing bowl fitted with the **processing blade**, place eggs, juice, mustard and salt in the processing bowl and process for 5 seconds or until combined.
2. With the motor still running remove the food pusher and start to pour in the oil in a slow, thin stream until the mixture is creamy and all the oil has been added.
3. Store in the refrigerator in an airtight container for 2 weeks.

Variations

- Add crushed garlic to mayonnaise to make garlic mayonnaise.
- Add finely chopped gherkins, capers and parsley to mayonnaise to make a tartare sauce.

Recipes continued

Roast Pumpkin Soup

Serves 4

- 1.5kg pumpkin
 - 2 tablespoons olive oil
 - Sea salt & freshly ground black pepper
 - 20g butter
 - 1 onion, chopped
 - 1 litre chicken stock
 - 1/3 cup cream or sour cream to serve (optional)
1. Preheat oven to 200 °C.
 2. Remove skin and seeds from pumpkin and cut into even sized chunks.
 3. Place pumpkin in an oven dish and drizzle with half the oil. Season with a little salt and pepper. Bake in oven for about 40 minutes or until cooked.
 4. In a large saucepan heat remaining oil and butter. Add onion and cook until tender. Add the pumpkin and stock and bring to the boil. Reduce heat, simmer, uncovered, for 10 minutes. Cool before processing.
 5. Using the processing bowl fitted with the **processing blade**, place half the mixture into the bowl and puree until smooth. Repeat with remaining soup.
 6. Return pureed soup to saucepan.
 7. Reheat until soup is hot. Serve with cream and extra ground pepper if desired.

Potato and Leek Soup

Serves 4

- 3 medium leeks, whites only
 - 1 tablespoon olive oil
 - 2 small rashers bacon, chopped
 - 1 kg potatoes, peeled and chopped roughly
 - 2 litres chicken or vegetable stock
 - Freshly ground black pepper
 - 1/2 cup grated Parmesan
1. Using the processing bowl fitted with the **variable slicing blade**, position the leeks in the feed tube. Using the food pusher, slice the leeks thinly.
 2. Heat oil in a large saucepan, add bacon and cook, stirring occasionally, until crisp. Remove from pan.
 3. Add leeks to same pan and cook, stirring for about 5 minutes or until leeks are tender. Add potatoes and stock and bring to the boil; reduce heat and simmer, uncovered, for about 40 minutes.
 4. Remove from heat; cool.
 5. Using the processing bowl fitted with the **processing blade**, place half the mixture into the bowl and puree until smooth. Return pureed soup to saucepan.
 6. Add cooked bacon to soup and reheat until soup is hot. Season to taste with freshly ground pepper.
 7. Serve soup topped with parmesan cheese.

Recipes continued

Mexican style Tomato Soup

- 2 onions, quartered
- 2 cloves garlic, peeled
- 1 tablespoon olive oil
- 2 teaspoons cumin powder
- 1 teaspoon chili powder
- 3 x 400g can chopped tomatoes
- 500ml water
- 1 teaspoon brown sugar
- 1 tablespoon vinegar
- 2 x 400g cans red kidney beans, rinsed, drained

Sour cream and flour tortillas to serve

1. Using the processing bowl fitted with the **processing blade**, process onions and garlic until just chopped.
2. Heat oil in a large saucepan, add onions and garlic and cook on a medium heat until onions start to soften. Add the cumin and chili powder and cook, stirring until the spices become fragrant. Add the tomatoes and water; simmer for 20 minutes then remove from heat.
3. Stir through the sugar, vinegar and beans and allow to cool.
4. Using the processing bowl fitted with the **processing blade**, process the soup in two batches until smooth.
5. Return soup to saucepan to heat through, serve with sour cream and warm flour tortillas.

Serves 6

Lamb Meatballs

- 3 cloves garlic, peeled
- 2 tablespoons finely grated lemon rind
- ¼ cup mixed fresh herbs
- ¼ cup lemon juice
- sea salt flakes and black pepper to taste
- 1kg lamb meat roughly cut into large pieces (no bones)

1. Using the processing bowl fitted with the **processing blade**, process the garlic, lemon rind, herbs, lemon juice, sea salt flakes and black pepper for 5-10 seconds.
2. Add the lamb meat to the mixture in the processing bowl and process for 30-40 seconds or until you have a fine mince.
3. Remove the processing blade and with wet hands roll the mince mixture into small balls.
4. Place meatballs onto a tray lined with baking paper and cover with plastic wrap. Allow meatballs to rest in the fridge, preferably overnight or for at least 30 minutes before use.
5. Pan fry the meatballs in batches and serve with a mint yogurt sauce.

Mint Yogurt Sauce

Freshly chopped mint with a good quality plain yogurt.

Recipes continued

Thai Fish Cakes

- 500g firm white fish fillets (ie. Ling, Gemfish, Redfish)
- 1 teaspoon fish sauce
- 2 tablespoons mild red curry paste
- 50g green beans, chopped finely
- Oil for deep frying
- Sweet chilli dipping sauce
- Coriander leaves
- Sea salt flakes
- 2 limes, cut into wedges

1. Using the processing bowl fitted with the **processing blade**, process the fish, fish sauce and paste for 15-20 seconds or until the consistency is a smooth paste.

Note: Be careful not to over process the seafood as this will toughen the fish cakes.

2. Remove the processing blade.
3. Transfer mixture to a bowl and stir through beans.
4. Using a spoon and a wet hand, roll the mixture into small balls and place onto a cold plate.
5. Once the fish cakes are prepared you will need to deep-fry them immediately. Once they are golden in colour, this should take approximately 20-30 seconds, remove the fish cakes and drain them on paper towel.
6. Serve immediately with sweet chilli dipping sauce, coriander leaves, sea salt flakes and lime wedges.

Quiche Lorraine

Serves 6-8

- 180g tasty cheese
- 1 small onion, chopped finely
- 1/3 cup packaged breadcrumbs
- 6 bacon rashers, rind removed, roughly chopped
- 4 eggs
- 1 cup milk
- ½ cup cream
- ½ cup self raising flour
- pepper to taste

1. Using the processing bowl fitted with the **thick grating disc** position the cheese in the feed tube. Using the food pusher, grate the cheese.
2. Using the processing bowl fitted with the **processing blade**, chop the onion.
3. Pre heat oven to 180°C. Lightly spray a quiche dish with vegetable oil spray. Coat the inside of the dish with the bread crumbs.
4. Cook bacon in a frying pan until tender, remove from pan and drain on absorbent paper, cool.
5. In a large bowl combine the bacon, cheese and onion.
6. Using the cleaned processing bowl fitted with the **processing blade**, combine the remaining ingredients in the processing bowl. Process until mixture is combined and smooth.
7. Place the bacon mixture into the prepared quiche dish and pour the egg mixture over the top.
8. Bake in oven for about 50 minutes or until cooked. Stand for 10 minutes before cutting.

Recipes continued

Zucchini tossed in Angel Hair Pasta **Serves 4**

- 2 small green zucchini
 - 2 small yellow zucchini
 - 3 cloves garlic, crushed
 - ½ cup (125ml) extra virgin olive oil
 - 1 large onion, chopped
 - 500g angel hair pasta
 - 1 ½ tablespoons chopped fresh thyme
 - ¼ cup (60ml) freshly squeezed lemon juice
 - sea salt and freshly ground black pepper
 - shaved parmesan, to serve
1. Using the processing bowl fitted with **variable slicing disk**, slice the zucchini to about a 4mm thickness.
 2. Place the zucchini slices into a bowl with the crushed garlic and a little of the olive oil, stir through and leave for 30 minutes.
 3. Remove the variable slicing blade and insert the processing blade, add onions and roughly chop.
 4. Meanwhile have a large pot of salted boiling water ready for the spaghetti. It is best to cook the spaghetti so that it is ready when the zucchini is just cooked. Cook the pasta until just tender.
 5. Heat remaining oil in a large deep sided frying pan and cook onions until they are translucent. Add the zucchini rounds and thyme and cook, stirring, until the zucchini just starts to soften. Add the hot drained pasta, lemon juice and salt and pepper to taste. Stir through to combine.

Tip: Use the **shaving blade disk** to make shaved parmesan to serve with this recipe.

Pesto **Serves 4**

- 125g fresh basil leaves
 - 3 cloves garlic
 - 2 teaspoons lemon juice
 - sea salt
 - freshly ground black pepper
 - 1 cup extra virgin olive oil
 - ½ pine nuts, roasted
 - 60g pecorino or parmesan, grated
1. Using the processing bowl fitted with the **processing blade**, place the basil, garlic, juice, salt, pepper and oil in the processing bowl. Pulse 3-4 times.
 2. Push down any ingredients that may have come up the sides of the bowl and add the nuts and cheese. Process for a further 20 seconds or until a desired texture is achieved.
- To serve:** Boil a large pot of boiling water with a little oil in it. Boil 500g pasta until just tender. Drain pasta well but do not rinse. Place hot pasta back into pot and stir through half of the pesto sauce. Add more pesto to taste if desired. Serve with extra cheese and a sprinkle of toasted pine nuts. Store remaining pesto in an airtight jar in the refrigerator with a little extra oil on top to prevent browning. Discard after 5 days.

Recipes continued

Basic White Loaf

- 15g compressed yeast
- 1 tablespoon sugar
- ¼ cup warm water
- ½ cup warm milk
- 60g butter or margarine, melted
- 1 ¾ cups plain flour
- 1 teaspoon salt

1. Cream yeast and sugar together in a small bowl. Add water, milk and butter or margarine and allow to stand in a warm place until mixture begins to froth.
2. Using the processing bowl fitted with the **processing blade**, combine the flour and salt.
3. Add yeast mixture (prepared in step 1) and process until dough is formed.
4. Turn dough out onto a lightly floured surface and knead gently.
Note: Be careful not to process for longer than 20 seconds.
5. Remove processing blade. Place dough into a greased bowl, cover and allow to rise in a warm place until doubled in size. This will take approximately 40-45 minutes.
6. Turn dough out of bowl, punch down, fold sides to centre of dough and shape into a loaf. Place into a greased 20cm x 10cm x 5cm bread tin. Cover and allow to rise in a warm place until doubled in size. Preheat oven to 200 °C.
7. Bake for approximately 30 minutes. A baked loaf should sound hollow when tapped with the knuckles.

Wholemeal Bread

- 15g compressed yeast
- 2 teaspoons sugar
- 1¼ cups warm water
- 30g butter or margarine, melted
- 1 cup plain flour
- ¾ cups wholemeal flour
- 1 teaspoon salt

1. Cream yeast and sugar together in a small bowl. Add water and butter or margarine and allow to stand in a warm place until mixture begins to froth.
2. Using the processing bowl fitted with the **processing blade**, process the two flours and salt, until combined (approximately 5 seconds).
3. Add yeast mixture (prepared in step 1) and process until dough is formed.
4. Turn dough out onto a lightly floured surface and knead gently.
Note: Be careful not to process for longer than 20 seconds.
5. Remove processing blade. Place dough into a greased bowl, cover and allow to rise in a warm place until doubled in size. This will take approximately 40-45 minutes.
6. Turn dough out of bowl, punch down, fold sides to centre of dough and shape into a loaf. Place into a greased 20cm x 10cm x 5cm bread tin. Cover and allow to rise in a warm place until doubled in size. Preheat oven to 200 °C.
7. Bake for approximately 30 minutes. A baked loaf should sound hollow when tapped with the knuckles.

Recipes continued

Pizza Dough

30g compressed yeast

1 teaspoon sugar

80ml lukewarm milk

2 cups plain flour

1 $\frac{3}{4}$ teaspoon salt

1 egg

60g butter or margarine, melted

1. Cream yeast and sugar together in a small bowl. Add milk and allow to stand in a warm place until mixture begins to froth.
2. Using the processing bowl fitted with **processing blade**, process flour, salt, egg and butter or margarine until combined (approximately 5-10 seconds).
3. Add yeast mixture to processing bowl and process until mixture forms a dough (approximately 10-15 seconds).
4. Remove processing blade. Place dough onto a floured surface and knead lightly until smooth.
5. Place dough into a greased bowl, cover and allow to rise in a warm place until doubled in size.
6. Turn dough out of bowl and knead lightly. Divide dough in half and shape each piece into a ball. Roll out dough to fit 25cm pizza trays.

For a thin pizza crust: Spread prepared pizza dough with tomato sauce and assorted toppings.

For a thick pizza crust: Allow prepared dough to rise on pizza tray until doubled in height. Spread with assorted toppings.

7. Bake at 230 °C for 20-30 minutes until bubbly and golden.

Note: This pizza can be prepared and frozen, unbaked. Place pizza in a preheated oven at 230 °C allowing an additional 10 minutes baking time.

Carrot Cake

3 medium carrots, peeled

1 cup caster sugar

$\frac{1}{2}$ cup (125ml) vegetable oil

2 eggs

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon cinnamon

1 teaspoon salt

1 $\frac{1}{2}$ cups plain flour

1. Preheat oven to 190 °C and grease and line a 23cm cake tin.
2. Using the processing bowl fitted with the **coarse shredding disc**, position carrots in the feed chute. Using the food pusher, grate the carrots.
3. Once the carrots are grated, remove the coarse shredding disk and transfer the grated carrots to a bowl.
4. Using the processing bowl fitted with the **processing blade**, process the carrots, sugar, oil, eggs, baking powder, baking soda, cinnamon and salt until well mixed, approximately 30 seconds.
5. Add the flour and process until all ingredients are well combined, approximately 15 seconds.
6. Remove the processing blade and pour mixture into the prepared cake tin. Place the cake tin into the oven and bake for 30-35 minutes, or until cooked when tested with a wooden skewer.
7. Allow the cake to cool for 5 minutes then remove from cake tin. In the meantime prepare the Cream Cheese frosting omitting the passionfruit, see over page for recipe.

Recipes continued

Banana Cake with Cream Cheese Frosting

- 2 ¼ cups self raising flour
 - ½ teaspoon salt
 - 1 teaspoon cinnamon
 - ½ teaspoon nutmeg
 - 2 eggs
 - 180g butter, room temperature, chopped
 - ½ cup buttermilk
 - 1 ½ cups raw sugar
 - 1 teaspoon white vinegar
 - 1 teaspoon vanilla essence
 - 1 ½ cups very ripe mashed banana
1. Preheat oven to 180 °C. Grease and line a 20cm baba pan.
 2. Sift flour, salt, cinnamon and nutmeg into a large bowl.
 3. Using the processing bowl fitted with the **processing blade**, combine the eggs, butter, milk, sugar, vinegar, essence and banana ingredients into processor bowl.
 4. Pulse until combined (mixture will separate at this stage but will come back together when mixed with dry ingredients).
 5. Pour the banana mixture into the dry ingredients and mix with a wooden spoon until combined.
 6. Pour mixture into prepared tin and bake for about 40 minutes or until cooked when tested with a skewer.
 7. Allow cake to cool in pan for 5 minutes before transferring to a wire rack to cool.

Cream Cheese Frosting

- 250g softened cream cheese
 - ¼ cup butter
 - 1 teaspoon vanilla
 - 3 cups icing sugar mixture
 - ¼ cup passionfruit pulp
- Combine cream cheese, butter and vanilla in a small bowl. Using an electric mixer, beat until smooth. Add the icing sugar mixture and beat until smooth. Reduce speed and add passionfruit. Spread over cooled cake.

Baked Lemon Cheesecake

- 250g plain biscuit crumbs
 - 2 teaspoons nutmeg
 - 125g butter, melted
 - 250ml thickened cream
 - 3 eggs
 - ½ cup caster sugar
 - 2 teaspoon grated lemon rind
 - 2 tablespoons lemon juice
 - 500g cream cheese, room temperature, cubed
1. Using the processing bowl fitted with the **processing blade** process the biscuits using pulse button until crumbled. Add the nutmeg and melted butter and process until combined. Scrape sides if necessary. Press crumb mixture into the base and sides of a greased 20cm springform pan. Place on a baking tray and refrigerate for 30 minutes.
 2. Using the cleaned processing bowl fitted with the **processing blade**, place cream, eggs, sugar, rind and juice in processor bowl. With the motor still running remove the food pusher and drop cubes of cream

Recipes continued

cheese while processing until mixture is smooth. Pour filling into crust and bake in oven at 160° for approximately 50 minutes or until firm. Cool in oven with door ajar. Refrigerate for several hours before serving.

Chocolate Cake

1 ½ cups self-raising flour

½ cup cocoa

1 ½ cups caster sugar

pinch of salt

150g butter or margarine, at room temperature

2 eggs

1 cup milk

1. Preheat oven to 180 °C, grease and line a 23cm cake tin.
2. Using the processing bowl fitted with the **processing blade**, process self-raising flour, cocoa, sugar and salt until well combined.
3. Add butter or margarine and eggs to mixture and continue to process.
4. Remove the food pusher and add milk through the feed tube and process for 5-10 seconds.
5. Remove the processing bowl cover and scrape the sides of the bowl. Replace the cover and continue to process until well combined.
6. Remove the processing blade and pour mixture into a prepared cake tin. Place cake tin into the oven and bake for 35-40 minutes or until cooked, when tested with a wooden skewer.
7. Allow the cake to cool for 5 minutes then remove from baking pan. In the meantime prepare the chocolate icing (see over). Once the cake is completely cooled, ice with the chocolate icing.

Chocolate Icing

40g butter

2 tablespoons cocoa

1/4 cup milk

2 cups icing sugar

Using the processing bowl fitted with the **processing blade**, process all ingredients until well combined.

Basic Buttercake

185g butter or margarine, at room temperature

1 cup caster sugar

½ teaspoon vanilla

3 eggs

2 cups self-raising flour

¼ cup milk

1. Preheat oven to 180°C, grease and line a 23cm cake tin.
2. Using the processing bowl fitted with the **processing blade**, process butter or margarine, sugar and vanilla until well combined.
3. Add eggs to the mixture and process until combined.
4. Add the flour and milk and continue to process until just combined. **Do not over process.**
5. Remove the processing blade and spoon mixture into a prepared cake tin. Place cake tin into the oven and bake for 40-50 minutes or until cooked, when tested with a wooden skewer.
6. Allow the cake to cool slightly and remove from baking pan.

Recipes continued

Ganache

300g rich, dark chocolate

200ml cream

1. Using the processing bowl fitted with the **processing blade**, process the chocolate until roughly chopped.
2. Remove the processing blade and place chocolate into a clean, dry, heatproof glass bowl.
3. Heat the cream in a small saucepan and bring to the boil.
4. Pour the cream into the glass bowl over the chocolate and stir until the mixture is smooth and glossy.
5. Allow mixture to almost set in refrigerator. Then spread over cake with a spatula and place in fridge to finish setting.

Sticky Date Pudding

200g coarsely chopped dried dates

1 teaspoon bicarbonate soda

1 ¼ cups boiling water

60ml olive oil

1 cup firmly packed brown sugar

1 cup self raising flour

¼ teaspoon mixed spice

2 eggs

Butterscotch sauce

160g butter

²/₃ cup firmly packed brown sugar

1 cup (250ml) thickened cream

1. Preheat oven to 180°C. Grease and line a 20cm cake pan with baking paper.
2. Using the processing bowl fitted with the **processing blade**, place dates, soda and water into the food processor. Place the

lid on and allow the mixture to stand for 5 minutes.

3. Add oil and sugar and pulse 3 times.
4. Add remaining ingredients and pulse mixture until just combined. Scrape down sides of bowl if necessary. **Do not over process.**
5. Pour mixture into prepared pan and bake for about 1 hour or until cooked when tested with a wooden skewer. Remove from oven and stand for 5 minutes before turning out onto a wire rack.
6. Serve pudding with butterscotch sauce. To make sauce, heat all ingredients in a small saucepan over a low heat until combined.

Lemon Lime Tart

Sweet Shortcrust pastry

1 ¼ cups plain flour

¹/₃ cup icing sugar mixture

¹/₄ cup almond meal

125g butter

1 egg yolk

1-2 teaspoons cold water

Lemon lime Filling

1 tablespoon grated lemon rind

¹/₃ cup (80ml) fresh lemon juice

¹/₄ cup (60ml) fresh lime juice

5 eggs

1 cup (220g) caster sugar

200ml thickened cream

1. Using the processing bowl fitted with the **processing blade**, process flour, icing sugar, almonds and butter until well combined; add egg yolk and water; process until mixture forms a ball.

Recipes continued

2. Knead pastry until smooth then shape into a disk. Wrap pastry in plastic wrap and refrigerate for 30 minutes.
3. Grease a 24cm round loose-based flan tin. Roll pastry, between two sheets of baking paper, large enough to line tin. Lift pastry into tin and press into sides; trim edges. Cover and refrigerate for 40 minutes.
4. Preheat oven to 200°C. Place tin on oven tray; line tin with baking paper then fill with dried beans. Bake for 10 minutes then remove beans and paper and cook in oven for a further 10 minutes or until pastry is lightly browned; remove from oven and reduce heat to 160°C.
5. Carefully pour into pastry case and bake for about 35 minutes or until set. Cool in tin before serving.

Chocolate Mousse

200g plain cooking chocolate

30g butter, cubed, at room temperature

4 eggs

40g sugar

1 tablespoon fresh cream

1. Break chocolate into pieces and place in a bowl.
2. Melt the chocolate by placing the bowl over a saucepan of simmering water.
3. Add 2 tablespoons of water and the cubed butter to the chocolate and stir to obtain a smooth texture.
4. Using the processing bowl fitted with the **processing blade**, process 2 egg yolks and half the quantity of sugar for 30 seconds.
5. Add the cream and continue to process for a further 15 seconds.

6. Remove the food pusher and gradually pour in the melted chocolate mixture through the feed tube. Continue to process for 20 seconds.
7. Pour the mixture into a glass bowl.
8. Clean the processing bowl and processing blade.
9. Using the processing bowl fitted with the **processing blade**, process the egg whites until soft and fluffy.
10. Add a pinch of salt and the remaining quantity of sugar and continue to process for a further 10 seconds.
11. Gently fold the egg whites with the chocolate mixture (fold mixture as little as possible).
12. Pour mixture into serving bowls and place in the fridge to chill for at least 2 hours before serving.

Honey Pikelets

3 large eggs

¼ cup honey

1 cup milk

1 ½ cups self raising flour

pinch salt

1. Using the processing bowl fitted with the **processing blade**, add all ingredients into the processor bowl and pulse until combined. Scrape down sides of processor and pulse again until smooth.
2. Pour mixture into a jug and refrigerate for 30 minutes.
3. Place tablespoon amounts of mixture into a lightly greased frying pan until golden on each side.
4. Serve with butter.

Recipes continued

Crepes with apple and sultana filling

Serves
4-6

Crepes

- 3 eggs
- 1 tablespoon vegetable oil
- 1 $\frac{1}{3}$ cups milk
- $\frac{3}{4}$ cup plain flour

Filling

- 3 Granny Smith apples
- 1 $\frac{1}{2}$ teaspoons cinnamon
- 1 $\frac{1}{2}$ tablespoons brown sugar
- $\frac{3}{4}$ cup water
- $\frac{1}{4}$ cup sultanas

- Using the processing bowl fitted with the **processing blade**, place crepe ingredients into the processor bowl and process until combined. Strain into a jug and stand for 15 minutes.
- Peel and core the apples and cut into quarters.
- Using the cleaned processing bowl fitted with the **variable slicing disc**, position the apple quarters in the feed tube. Using the food pusher, slice the apples thickly.
- Place all the filling ingredients into a saucepan and cook until the apples are soft. Keep warm.
- Heat an electric skillet or crepe pan. Pour about 3 tablespoons of batter into the pan. Tilt the pan to spread the mixture evenly. Cook over a low heat on both sides until golden. Repeat with remaining mixture.
- Serve crepes filled with apple mixture and cream or ice cream.

Peanut Butter Biscuits

- $\frac{1}{2}$ cup unsalted peanuts
- 1 teaspoon grated lemon rind
- 1 teaspoon oil
- 125g butter or margarine, at room temperature
- 1 tablespoon lemon juice
- $\frac{1}{3}$ cup sugar
- $\frac{1}{3}$ cup brown sugar
- 1 $\frac{1}{2}$ cups plain flour
- 1 teaspoon bicarbonate soda

- Preheat oven to 180°C, grease 2 oven trays.
- Using the processing bowl fitted with the **processing blade**, process the peanuts, oil and the lemon rind and process until finely ground, approximately 5-10 seconds.
- Add the butter or margarine, lemon juice and sugars to the mixture and continue to process for a further 10 seconds.
- Add the flour and bicarbonate of soda to the mixture and process until evenly mixed, approximately 5-10 seconds.
- Remove the processing blade. Take the mixture and roll into small balls. Place the balls on prepared oven trays and press down on each with a fork. Place trays into the oven and bake for 15-18 minutes. Allow the biscuits to cool on the trays.

Recipes continued

Chocolate Chip Cookies

125g butter or margarine, at room temperature

½ cup brown sugar, lightly packed

½ cup caster sugar

½ teaspoon vanilla

1 egg

1¾ cups self-raising flour

¼ teaspoon salt

1 cup chocolate chips

1. Preheat oven to 180°C and grease oven trays.
2. Using the processing bowl fitted with the **processing blade**, process butter or margarine, sugars and vanilla until well combined.
3. Remove the processing bowl cover and scrape the sides of the bowl.
4. Replace the cover. Add the egg to the mixture and continue to process for 5 seconds. Once again remove the processing bowl cover and scrape the sides of the bowl.
5. Add flour and salt and process until combined.
6. Add the chocolate chips and continue to process until the mixture is just combined.
7. Remove the processing blade. With a tablespoon, spoon mixture into small balls and place onto the oven tray, allowing room for spreading.
8. Place trays into the oven and bake for 15 minutes or until cooked. Allow to cool on trays.

Fruit and Nut Slice

Base

¾ cup plain flour

½ cup self-raising flour

90g butter or margarine, at room temperature

1 tablespoon sugar

1 egg

1 tablespoon milk

⅓ cup apricot jam

Topping

100g dried apricots

1 egg

⅓ cup sugar

⅓ cup coconut

1 cup unsalted peanuts

1. Preheat oven 190°C, grease and line base and two sides of a lamington pan.
2. Using the processing bowl fitted with the **processing blade**, process flours and butter or margarine until combined.
3. Add sugar, egg and milk and process until combined.
4. Remove the processing blade. Spread mixture, pressing it into the prepared tin. Spread the apricot jam evenly over the base.
5. Using the processing bowl fitted with the **processing blade**, process the dried apricots until roughly chopped.
6. Add the remaining ingredients and process until combined and peanuts are roughly chopped.
7. Remove the processing blade. Spread mixture evenly over the base and place pan into the oven. Bake for approximately 25-30 minutes or until topping is firm to touch. Allow to cool in tin before cutting into squares.

Recipes continued

Scones

3 cups self-raising flour

¼ teaspoon salt

60g butter cubed

1¾ cups buttermilk

1. Preheat oven to 220 °C and grease a 19cm cake tin.
2. Using the processing bowl fitted with the **processing blade**, process flour, salt and butter until combined.
3. Remove the food pusher and pour buttermilk through the feed tube and continue to process until just combined.
4. Remove processing blade and turn mixture out onto a floured surface. Knead lightly and press out to approximately 2cm thickness. Cut with a floured scone cutter and place onto the prepared oven tray.
5. Glaze tops with milk and place tray into the oven. Bake for 10-12 minutes or until cooked.

Vanilla Bean Ice Cream

Makes about

1 litre

1 cup (250ml) milk

2 cups (500ml) thickened cream

1 vanilla bean, seeds scraped

5 egg yolks

110g caster sugar

1. Heat milk, cream, vanilla bean and seeds in a saucepan until almost boiling.
2. In a large bowl whisk yolks and sugar until well combined.
3. Whisk hot milk mixture into yolk mixture until well combined.
4. Return mixture to cleaned saucepan and cook over a low heat without boiling until the mixture has thickened and coats the back of a wooden spoon; remove vanilla bean. Cool to room temperature.
5. Place mixture into a lamington pan, cover and freeze until almost set.
6. Remove mixture from freezer and spoon into the processing bowl fitted with the **processing blade**. Process mixture until smooth.
7. Pour mixture into a loaf pan, cover and freeze until firm.

Recipes continued

Fresh Pineapple and Mint Sorbet **Makes approx. 1 litre**

You will need 1 pineapple for this recipe.

1 cup (250ml) water

1 cup (220g) caster sugar

2 ½ cups freshly juiced pineapple juice

1 tablespoon finely shredded mint

1. Heat the water and sugar in a small saucepan over a low heat until the sugar has dissolved. Bring mixture to the boil and cook for 1 minute. Remove from heat and allow to cool at room temperature before refrigerating for a few hours or until cold.
2. Combine the sugar syrup, pineapple juice and shredded mint and stir to combine.
3. Pour mixture into a lamington pan, cover and freeze until almost set.
4. Remove mixture from freezer and spoon into the processing bowl fitted with the **processing blade**, and process mixture until smooth.
5. Pour mixture into a loaf pan, cover and freeze until firm.

Quick Mango Sorbet **Makes approx. 1 litre**

1 cup (250ml) water

1 cup (220g) caster sugar

600g frozen mango cheeks, roughly chopped

1 ½ tablespoons lime juice, cold

1. Heat the water and sugar in a small saucepan over a low heat until the sugar has dissolved. Bring mixture to the boil and cook for 1 minute. Remove from heat and refrigerate until cold.
2. Using the processing bowl fitted with the **processing blade**, process all ingredients until smooth.
3. Spoon mixture into a loaf pan, cover and freeze for about 1 hour or until firm.

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